

in egg mixture, oatmeal and nuts if desired. Drop by spoonfuls on a greased cookie sheet and bake at 350° for 10 minutes (light brown).

SPICY OATMEAL COOKIES

3/4 c. shortening	1/4 c. water
1 c. brown sugar	1 tsp. vanilla
1/2 c. sugar	1/2 tsp. salt
1 c. flour	1/2 tsp. baking soda
3 c. Spicy Oatmeal Mix*	Nuts, if desired
1 egg	

Cream sugars and shortening. Add egg, water and vanilla. Stir in flour, oatmeal mix, salt and baking soda (nuts, if desired). Drop by spoonfuls onto greased sheet. Bake at 350° for 12-15 minutes. *Recipe in This & That section.

MELT-IN-YOUR-MOUTH SUGAR COOKIES

1 c. margarine	5 c. flour
2 c. sugar	1/2 tsp. salt
1 c. oil	2 tsp. baking soda
2 eggs	2 tsp. cream of tartar
1 tsp. vanilla	

Beat the sugar gradually into the margarine. Mix in oil, then eggs one at a time. Add vanilla. Mix the dry ingredients together and then blend into sugar mixture. Chill 1 hour. Roll into balls; roll in sugar and place on cookie sheet. Press with a cookie press or bottom of a glass. Bake at 350° for 10 minutes.

MOLASSES COOKIES (Ski Cookies)

3/4 c. shortening	1/2 tsp. cloves
1 c. sugar	1/2 tsp. ginger
1/4 c. molasses	1 tsp. cinnamon
1 egg	1/2 tsp. salt
2 tsp. baking soda	Sugar for rolling
2 c. sifted flour	

Melt shortening in a 3- or 4-quart saucepan over low heat. Remove; let cool. Add sugar, molasses and egg. Beat well. Sift together all the dry ingredients and add to first mixture. Mix well. Chill. Form 1-inch balls; roll in granulated sugar and place on greased cookie sheet (2 inches apart). Bake at 375° for 8-10 minutes.